

QUALITY IMPROVEMENT OF FISH BALL IN CURRY PROCESSED AT ELEVATED TEMPERATURE

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ABSTRACT

Process of F_0 value of 6 minutes was found to be sufficient for fish ball in curry product and fish balls without curry. To improve the quality of fish ball in curry product, different methods such as effect of setting, types of starch, levels of wet ingredients, different types of ingredients and pack and levels of transglutaminase enzyme were adopted to find out a suitable method and subjected to biochemical (pH and moisture), physical (gel strength and expressible water percentage) and organoleptic evaluation. Of the different methods tried, levels of wet ingredients and different types of ingredients and pack showed an improvement in texture. Texture of fish balls showed an improvement with a reduction in the levels of wet ingredients.

Plain fish balls without the curry (dry pack) showed superior texture followed by plain balls with curry, fish balls with wet ingredients packed dry. Although wet ingredients incorporated fish balls in curry had lower textural values (A grade in folding test and organoleptic textural score of 8.4), it was liked by the panelists as they preferred soft texture to rubbery ones.

KEYWORDS: Types of Fish Balls, Setting, Tgase Enzyme, Fish Ball With Wet Ingredients, Thermal Processing